2: Murra E-4 (no date) 1943 SD6 Cayapa SD6

as that of the plantain. Almost every family owns its cane mill and distillery, which are supplied by the omnipresent canefields.

With all this emphasis on agriculture, the *Cayapa* are, nevertheless, a jungle people, skilled hunters of many species of rodents, deer, felines, peccaries, armadillos, and birds. Life at the riverside encourages and is encouraged by dependence on fish, crustaceans, shellfish, and crocodile eggs. Under aboriginal conditions the *Cayapa* were probably never hungry.

Hogs and chickens are now kept everywhere. Dogs are not conspicuously reported.

Food is mostly boiled, though frequently meat will be broiled or baked. Surpluses are dried and smoked.

HOUSES AND VILLAGES

Though maps traditionally locate *Cayapa* "villages," these are nothing but agglomerations of three or four houses and a church. The houses stand empty most of the year and are used only at holidays when the priests visit the *Cayapa*.

The actual habitations of the people are spread through the jungle, always at riversides (pl. 57, *top*) and usually isolated from one another by fields or even uncleared stretches. The houses stand on high poles 6 to 12 feet off the ground and are reached by removable ladders. The roof is thatched with palm leaves (pl. 57, *center*), and the rectangular house is virtually unenclosed. Sometimes the house floor is separated into two parts, one for cooking, the other for sleeping and eating. One chief had a large house (pl. 57, *bottom*) which could seat 40 people and which had more than two "rooms." The furniture is scanty: hammocks are used for sitting and sleeping, and wooden seats are sometimes found. An attempt by Barrett to correlate these seats with the famous stone seats of Manabi (Handbook, vol. 2, p. 780) seems very inconclusive.

In addition to permanent houses, small temporary ranchos are sometimes built when people are far from home. The houses in the "village" are standard structures, but the church follows Spanish ways: it rests on the ground and has walls.

CLOTHING AND ADORNMENT

Although *Cayapa* tradition records a period when the people wore blankets and even ponchos, today their clothes are scanty (pl. 59, *bottom*). The men wear a tight, small, white garment, made like bathing trunks, and a thin gaudy shirt of calico, with short and very tight sleeves. On festive occasions vests of European cut and manufacture are frequently donned over the shirt, and so are felt fedoras.

Women wear a long skirt of native cloth, girded with a narrow fringed belt. As in the Highlands, several skirts of different weights are sometimes worn. Head, shoulders, and chest are usually left bare.

3: Barrett E-5 (1908-1909)1925
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342 from four inches to a foot above the level of the main floor, and are most frequently used as sleeping platforms or as storage places for various articles.

352 In this region where the rainfall is so great and where the sun rarely shines, one of the serious problems is that of keeping clothing and other articles dry. To accomplish this, there is constructed at one side, usually at the rear of the house, or behind that portion in which the fire-box is situated, a drying platform, constructed of large bamboo stems laid side by side, without a roof, and ordinarily on or nearly on a level with the main floor. The convex surface of the bamboo permits the water falling upon it to drain readily to the ground, while the impenetrable outer surface of the bamboo permits no rain to be absorbed by it. Thus, in a few minutes after a rain, this raised platform is usually dry enough to permit the spreading upon it of clothing, or [227] of mats for the drying of cacao. At one side of this drying platform is placed a horizontal bamboo pole, usually as long as the platform and raised six or seven feet above it, for use in drying large fish-nets.

[251] On the rafters of the house, and hence high up in the interior, is constructed a platform, or loft (pl. XIV), usually of bamboo, which is used for the storage of old utensils, food, and articles not in daily use. Ordinarily this storage loft does not cover a space equal to more than one-quarter that of the floor of the house itself, and frequently it is much smaller, although always of sufficient capacity to accommodate all the surplus stores of the family.

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minutes, usually until the leaf covering is largely, if not entirely black. The covering is then removed and the tamale eaten in that form or after being mashed flat upon the mealing stone. When obtainable, a species of large black beetle (*Rhymchophorus palmarum*), called kū′perū, is used as one of the ingredients in the making of these tamales, and it is said by the Indians to be one of the most toothsome of all their foods.

The method usually employed in preparing other vegetal foods, such as yuca, sweet potatoes, etc., is by boiling in the ordinary manner. Meats and fish are generally boiled in pottery vessels without the covering of leaves above mentioned, and they may also be broiled or baked. Broiling is done in the ordinary manner, by simply placing the food over the fire. In baking, however, a special method is employed. After being properly prepared and cut into small pieces, the meat is wrapped in two thicknesses of the tough green leaf above mentioned. The flat package thus formed is then placed upon the coals, and hot ashes and coals are heaped upon it. Several minutes are usually needed for this baking, and sometimes it is necessary to replenish the coals or to turn the package over to insure proper cooking. This method is much employed in cooking all kinds of meats, fish, shellfish, and crabs and other Crustacea.

In this warm, humid climate, where meat keeps but a very short time, drying and smoking over the fire is much employed by the Cayapa when any considerable quantity of meat or fish is on hand. For this purpose

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special racks are built above the fire-box, where strips of meat, or, if the animals or birds are small, the entire bodies, are placed to dry and smoke. Sometimes there are as many as three of these racks, one above another, each covering the same amount of space as the fire-box itself. Considerable time is necessary for drying meat in this way, and, when once dried, it must be kept either on the racks or near the fire in order to prevent molding. For drying fish there usually is employed the upper half of a large earthenware jar, which is turned down over the fire and the fish laid across the opening upon green sticks. Being thus close to the fire, a shorter time is sufficient to dry and smoke the fish, but when thus cured they also must be kept on the racks above or elsewhere near the fire-box in order to keep them from molding. A few vegetal products, especially medicinal herbs, are dried in a similar manner, as likewise are two vegetal foods. The inner covering of the tagua or ivory nut, which, when dried and then roasted upon the coals, has an excellent flavor, is used as food to a slight extent. Green plantain is cut crosswise into thin sections and dried thoroughly in the sun, when possible, or over the fire when necessary. It is then ground to powder and mixed with water into a thin gruel, which is used as food for babies when the mother is ill or for other reasons is unable to provide a proper supply of milk.

Boiling is employed also in the preparation of certain vegetal foods in cane juice. While practically all the product of the cane-field is used in making rum, some syrup and sweets are occasionally prepared. Yuca and

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work is still more apparent than in the one here referred to, because these composite, wide elements are made to pass under and over one another several times instead of only once. This process is never employed except at the starting point of this form of basket.

In detail the technics employed by the Cayapa in their basketry are as described below. Further, in addition to its use in basketry, twilling is employed in making mats and fans, and wicker is used in certain burden-bands and in fan-handles.

WICKERWORK

Wickerwork, the simplest of the two-element technics, consists of the passing of a single active or woof element over and under successive passive or warp elements. The Cayapa employ this technic almost solely in connection with the material derived from the aerial root called pitigua and for the making of five forms of basketry: a burden-basket, a shallow rectangular basket, a bottle-shape bait basket, a more or less globose basket used in carrying fruits and as a general household utensil, and a long tubular basket used especially as a receptacle for spindles. Examples of burden-baskets are shown in pl. XCII, 4, 7, while the other forms are illustrated respectively in pl. XCIII, 1, 3, 4, 12.

Ordinarily the Cayapa wickerwork is comparatively tightly woven, as is shown in illustrations referred to. There are, however, two special types of wicker basket which are open in their technic. Both are made for the purpose of allowing water to pass readily through them, being used especially as cages for live crayfish which are

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above tabulation, these several distinct forms of baskets have special uses. The four types of burden-basket are used almost exclusively for carrying heavy loads upon the back. The two types made of hoja de chapil are, as above stated, only for temporary use and are worthless except while the leaves are green. They are also sometimes used, even after they are dry and brittle, by the shamans in their medicine practices. The other two types, which are made of the very durable pitigua, are sometimes used as storage receptacles about the house when not needed for carrying burdens, which is their primary use.

The flaring basket, kû'bi (pl. XCII, 7), is carried by means of a single band provided with a special, wide head-band that passes across the top of the head as the bearer bends forward. This is primarily a woman's burden-basket and is used in the daily home life of the people for bringing fruits and other products from the fields and in a multitude of other ways. It is, however, rarely used in carrying wood, which is so often one of the most important functions of burden-baskets among aboriginal peoples. Wood is usually brought by the canoe-load from some point near the river where a suitable dead tree can be found.

The straight-walled basket, fe' pickalyî (pl. XCII, 6, 8), is made especially for carrying burdens considerable distances, as on long trail journeys into the interior. Within their own territory these baskets are rarely needed by the Cayapa, since practically all travel is by canoe. Such a basket is provided with two burden-bands attached near the top and the bottom respectively,